

Famous Recipes from Famous Eating Places: No. 9 in a series of 16

Old Southern Tea Room

Waitresses in colorful costumes serve you such delicacies as shrimp gumbo, fried chicken, and hot biscuits. Salads and cakes are created in owner Mary McKay's kitchen by her own cook.

1201 Monroe Street, Vicksburg, Mississippi

..... STUFFED PEPPERS—CREOLE STYLE

8 med.-size peppers $\frac{1}{2}$ cup cooked chopped
2 onions, chopped ham
1 small can tomatoes Salt and pepper
2 cups bread crumbs to taste
2 tablespoons butter
Chop 2 peppers before combining with

onion, tomatoes, bread crumbs, butter, ham, and seasonings. Cut tops off remaining 6 peppers, clean, and scald. Then stuff with filling. Sprinkle with cracker crumbs and bake for 40 minutes in a moderate oven.

From "Ford Treasury of Favorite Recipes from Famous Eating Places," Published by Simon and Schuster, Inc., New York, N. Y.



For another special treat . . . Butter a crisp Aunt Jemima Waffle and top with apple sauce, pepped up with lemon juice. Sprinkle with powdered sugar.

SET OF 16 FAMOUS PLACE RECIPES AVAILABLE!

See Aunt Jemima Pancake Mix packages for details.

